NEW ENGLAND FARMER.

PUBLISHED BY J. B. RUSSELL, NO. 52, NORTH MARKET STREET, (AT THE AGRICULTURAL WAREHOUSE.)—T. G. FESSENDEN, EDITOR.

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ORIGINAL AGRICULTURAL ESSAYS.

DWARFING TREES.

The art of dwarfing trees, consists in grafting or budding the desired fruit, upon dwarf varieties of the same genera. Thus the apple is dwarfed by putting it on the paradise stock, and partially by working it on the wild crab; the pear is dwarfed by working it on the quince, or the hawthorn, or wild thorn; the cherry, by grafting on a dwarf variety termed the beach or sand cherry. Fruit trees are also rendered comparatively dwarf and early bearers, by permitting the first side shoots to remain at proper distances to become bearing wood. By annually cutting off the lower branches, to produce standards or high tops, we proportionally delay the season of fruiting. Van Mons, in his successful experiments in producing new varieties of the pear, left the first branches to grow, and thus often obtained fruit in from four to six years from the seed. In this way dwarf plums, peaches, and nectarines, are produced on the stock of the muscle plum. Whatever retards the growth of wood, in a tree of bearing age, induces the production of fruit; and a tree seldom makes much new wood while sustaining a heavy crop of fruit. The precocity of dwarfs is owing to the diminished circulation of sap, consequent upon the sap vessels of the stock being more limited or contracted than those of the graft; or by the maturity of the branches which are suffered to remain near the ground.

It is proper to remark, that *all* pears will not take or do well upon the quince. The words pear, pear and quince, in the table you published, although not understood, and sent to you by mistake, indicate the stock upon which the kinds may be worked with advantage. Those with *quince*, in the column of ripening, produce better on the quince than on the pear. The breaking pears are generally best on the pear stock. I have become so sensible of the advantage of dwarfs for early bearing, that we have sent an order to France for three or four hundred of the best varieties of the pear upon the quince, to supply customers to our nursery. It should also be borne in mind, that in dwarfs, the scion overgrows the stock; and that hence it is necessary to graft near the surface of the ground, or under it. I have several pears now growing upon the hawthorn, which were grafted in 1827; but they have not produced, nor do they promise much. Dwarfs upon the quince should be planted in a quince soil; that is, one that is moist, and rather stiff than sandy.

Albany Nursery, Feb. 21, 1832. J. B.

MANURES

Manures are to the vegetable, what grain and forage are to the animal products of the farm—the food which sustains and brings them to perfection. I do not see, therefore, why Swift's commendation will not apply as well to him, who increases the food of vegetables, as to him who increases the food of animals, by causing a new blade of grass to grow. Without, however, meaning to raise a question upon this point, I am anxious to communicate to your readers, one of the best contrivances for saving manure, and *all* the manure, that I have anywhere witnessed. I saw it at the farm of Dr Hosack, at Hyde Park. The Doctor is nice in everything he undertakes; and my only fear is, that farmers will be deterred from imitating his example, from a fear that they cannot equal it.

The Doctor's cattle yard is nearly a square, surrounded by an extensive barn on the north, cattle sheds on the east and west, the two latter terminating on the south in two more elevated structures, which serve for farm carriages, implements and work-shops. The whole has a gentle slope to the centre, which is puddled and gravelled so as to become impervious and firm. Over this he has a cheap octagon cover erected, about fortyfive feet in diameter, supported by the central and exterior parts and covered with boards. Poles extending under this roof, constitute a comfortable roost for his fowls. This centre forms a reservoir, protected from the storms and the sun, for all the manure of the yard and stables, including urine and hen-dung, into which it is daily collected, when practicable. His stables are double, that is, they admit two rows of cattle, their heads turned from each other; they are paved and sloped to the centre, from whence a paved gutter leads to the stercorary, or central deposit. At a proper elevation in the stercorary, a grate is fixed, opening into a drain, into which the liquids of the stercorary pass, and by which they are conducted to a large tank or cistern in the kitchen garden, which is lower than the cattle yards. This cistern is furnished with a pump, by which this liquid manure is afterwards raised into spouts which conduct it through the garden, or it is taken from the cistern to other grounds. In this way, the Doctor has increased, probably one third, the quantity of his vegetable food. J. B.

Albany Nursery, Feb. 23, 1832.

AGRICULTURE, HARVESTING CORN, &c.

MR EDITOR—The science of agriculture is not yet well understood in New England; although many intelligent farmers are beginning to devote much of their attention to it; and many valuable improvements and discoveries have been made. Farmers have much to learn, and much more than they are generally willing to admit. To advance this most important science and spread light among farmers, the publication of the "*New England Farmer*" has already exerted the most salutary influence, and we trust that the great variety of theories, experiments, and useful remarks which enlightened agriculturists may communicate for your paper, will have a certain tendency to dissipate the clouds of mental darkness, which still hang over the prospects of the most useful class of citizens in the community. After the lapse of half a century, those who may then till the soil, will probably look back with deep regret and astonishment, at the gross ignorance under which we now labor, in our agricultural pursuits.

Those who have had an opportunity to examine the fertile, fruitful fields in England, France, and some other countries, will not feel disposed to take offence at my remarks. There the state of agriculture is, perhaps, half a century in advance of its state in this country. The science of agriculture is not of easy attainment—it embraces much practical and theoretical knowledge, and the knowledge of a great variety of subjects having an intimate connexion with it; and much study, close reflection, and long experience are necessary to its acquisition. In respect to myself, Sir, I am ready to confess my ignorance of this science; and the few years in which I have been engaged in agricultural pursuits, and the information acquired in professional studies, tend to force upon my mind the conviction of this ignorance; and at the same time I must admit that I can acquire but very limited information, from mere practical farmers, who are resolved to follow the old beaten path in which their fathers trod. New experiments, the best kinds of seeds, improved breeds of cattle, new methods of obtaining manures, &c, they generally consider *silly notions* of mere theorists, and some even ridicule Agricultural Societies which have been attended with the most auspicious results, in this as well as in other countries.

Those, however, who make useful experiments may, possibly, by giving the same publicity, do some benefit even to that class of farmers.

I therefore, at this time, communicate to you but two experiments (new in this quarter, but not so in some of the southern and middle States,) made on my farm in this vicinity.

I noticed a statement in the N. E. Farmer, by which it appeared that the early topping or cutting corn stalks, proved, upon fair experiment, to be injurious to the ears of corn, and that the corn not topped at all was heavier than that which was topped. All the farmers in New Hampshire, I believe, are in the habit of cutting the stalks while the corn is in the milk, or before the inner part of the kernel is hard. A little reflection convinced me that this practice is wrong. I this year raised between two and three hundred bushels, and suffered no part of the corn to be topped. After the corn was fully ripe, I commenced by having the corn cut close to the ground, tied in small bundles and put into small shocks by the side of the corn field, to dry, and thence conveyed to the barn; a practice which in common seasons will be beneficial—but afterwards I found the corn so fully ripe and dry, standing in the field, that I had it cut close to the ground and conveyed in small loads to the barn, husked immediately and put into a granary made for the purpose, standing on posts, properly ventilated. The result was that my corn was very heavy, large, perfectly sound, and "as sweet as a nut." Many ears were found from twelve to fourteen inches in length. But I plant a large kind of yellow corn; the kernel is very large. Many have expressed an opinion that they never tasted bread, made of it, so sweet and of such fine flavor. I have never known any corn equal to it, although it is well known that we never had a season more favorable to corn. The cattle appear to relish the stalks as well as those cut green—there is no loss in this particular—but a gain, in respect to the under stalks, often left exposed in the field after the corn is gathered.

There can scarcely be a doubt but what the corn will ripen earlier and be heavier, by suffering the tops to remain until the corn is *fully ripe*. It

is not fully ripe until the inner part of the kernel becomes rather hard, or is "out of the milk," as farmers say. Then the corn may be topped without injury. Nature does nothing in vain. It is idle to say that the ear of corn derives no nourishment, while green, from the top stalks. Every part of the stalk, leaves and all, are necessary to the growth and maturity of the ear, and the saccharine juice gently oozes into the cob, and from the cob into the kernel until fully ripe. It would be as rational to contend, that the amputation of an arm would not injure a man, as that the cutting the green stalk would not tend to wither the green ear of corn. I am aware, Mr Editor, that this doctrine stands opposed to the prejudices of farmers generally, yet I fully believe that fair experiments will, not many years hence, induce them to support it.

Another practice among farmers deserves censure. They often pile up their corn in large heaps in the barn, in order to have what is called "huskings." In this pile there are green materials, green stalks, green ears, and foul matter, which, after laying a short time, produce fermentation, the whole heap becomes warm, and tainted with the noxious gases or effluvia that penetrate every part. The corn is afterwards husked, and often placed in rooms not well ventilated. The corn may be sound and look finely — the bread palatable and called good, very good. But the question whether it might not have been rendered *far better and sweeter* with proper management, seldom, perhaps, enters the farmer's mind.

One of your correspondents, an enlightened practical farmer, informed me that he was fully convinced, that corn would not ripen so soon by topping it while green. This is also against the general opinion, but not, therefore, incorrect. — He also stated that he topped a portion of a cornfield, before the corn was out of the milk, in order to feed his oxen, a practice very common; and that where he gathered his corn, that portion so topped, was inferior to his other corn in the same piece, the soil being equal.

WM. CLAGGETT.

Portsmouth, N. H. Feb. 13, 1832.

ADDRESS

PRONOUNCED BEFORE THE MASSACHUSETTS HORTICULTURAL SOCIETY, IN COMMEMORATION OF ITS THIRD ANNUAL FESTIVAL, SEPTEMBER 21, 1831.

BY MALTHUS A. WARD, M. D.

Concluded from page 262.

Even in the short space since the foundation of this Society, its influence has become strongly marked, not only around the residences of its members, but throughout this section of the country. Never before was there so much inquiry for ornamental trees and for the choicer kinds of fruits, among people of all classes. Never before did gardening and rural affairs engross so large a share of common conversation, — often entirely excluding those unprofitable and acrimonious discussions on politics, and those religious controversies, which are so apt to terminate only in uncharitableness and ill will. Never before was there an opportunity for the interchange of such cheap but acceptable civilities, as the offer of desirable plants, seeds, and scions of favorite fruits, or the timely donation of a delicious melon or basket of grapes. By these means, harmony of neighborhoods has been preserved, valuable acquaintances acquired, unpleasant feuds have been suppressed, and many petty jealousies, which secretly rankled in the bosom, have been allayed, and may soon be forgotten. If, within the last three years, there is a decided improvement in the grounds of men of wealth and leisure, it is still more conspicuous in the gardens and court-yards of the middling class of citizens; and even the home of the laboring poor has, in not a few instances, acquired an additional point of interest, to attract him from the haunts of dissipation; his leisure hours are pleasantly occupied; his mind expanded, and his heart warmed and softened.

All this, it must be admitted, is more than well. It is excellent. Had no higher benefits accrued from the expenditure of the time, the labors, and the funds of this society, the speculation must have been accounted most fortunate. It is not, however, the simple, the rude and uneducated, who derive the most exquisite gratification from a contemplation of the works of Nature. It is the mind, which, in addition to refined literary accomplishments, an intimacy with the fine arts and the cultivated sensibilities of polite society, has added a considerable attainment in those scientific pursuits which I have been striving to recommend. The uniform testimony of all who have walked in these paths is, that they are ways of pleasantness. Dr Elliott, to whom the Botany of this country is so much indebted, says, "It has been for many years, the occupation of my leisure moments; and it is a merited tribute so say, that it has lightened for me many a heavy and smoothed many a rugged hour; that, beguiled by its charms, I have found no road rough or difficult, no journey tedious, no country desolate or barren. In solitude never solitary, in a desert never without employment, I have found it a relief from the languor of idleness, the pressure of business and the unavoidable calamities of life." "I have travelled throughout America," says Mr Nuttall, "principally with a view to becoming acquainted with some favorite branches of Natural History. I had no other end in view but personal gratification; and, in this, I have not been disappointed; for innocent amusement can never leave room for regret. To converse, as it were, with Nature, to admire the wisdom and beauty of creation, has been, and I hope ever will be, a favorite pursuit. To communicate to others a portion of the same amusement and gratification, has been the only object of my botanical publications."

There is not, in fact, a flower in the garden, or by the way-side, but has some beauty only unveiled to the minute inquirer; — some peculiarity in structure, fitting it for its destined place and purpose, and yet not obvious to a casual glance. — Many are full of remembrances and associations, in which it is good for us to indulge. To the enlightened student, "a yellow primrose on the brim" is something more than a yellow primrose. He is, to borrow the words of the author of the Sketch Book, "continually coming upon some little document of poetry in the blossomed hawthorn, the daisy, the cowslip, or some other simple object that has received a supernatural value from the muse." And as his pursuits lead him into the most wild and beautiful scenes of Nature, so his knowledge enables him to enjoy them with a higher relish than others. They are "full of his familiar friends," with whom he holds a kind of intellectual communion, and finds from experience that

> "The meanest flower that blows can give
> Thoughts that oft lie too deep for tears."

In a spirit of that pure natural religion, and full of those ennobling sentiments which such contemplations always awaken, he is ready to exclaim in the language of the poet,

> Nature in every form is lovely still;
> Nothing in her is mean, nothing superfluous.
> How wondrous is this scene! where all is form'd
> With number, weight, and measure! — all design'd
> For some great end! — where not alone the plant
> Of stately growth; the herb of glorious hue,
> Or food-full substance; not the laboring steed;
> The herd and flock that feed us; not the mine
> That yields us stores of elegance and use;
> The sea that loads our tables, and conveys
> The wanderer man from clime to clime, with all
> Those rolling spheres, that, from on high, shed down
> Their kindly influence; — not these alone,
> Which strike even eyes incurious, but each moss,
> Each shell, each crawling insect holds a rank,
> Important in the plan of Him, who form'd
> This scale of beings:
>
> * * * *
>
> A blade of silver hair-grass, nodding slowly
> In the soft wind; — the thistle's purple crown,
> The ferns, the rushes tall, and fungus lowly, —
> A thorn, a weed, an insect, or a stone,
> Can thrill us with sensations exquisite;
> For all is exquisite; — and every part
> Points to the mighty hand that fashion'd it.
>
> Then, as we look aloft with yearning heart,
> The trees and mountains, like conductors, raise
> Our spirits upward on their flight sublime,
> And clouds, and sun, and Heaven's marmorean floor,
> Are but the stepping-stones by which we climb
> Up to the dread INVISIBLE, to pour
> Our grateful feelings out in silent praise.

From the New York Farmer.

ON THE CULTURE AND VALUE OF LOCUST.

Among the great variety of subjects discussed in your valuable publication, connected with agricultural pursuits, I have not seen any notices of that most valuable of all the different kinds of wood known to our country, the common yellow locust. The most valuable, because of all the varied productions of our forests, no one species of wood is in so many ways preferable to all others.

In ship-building, and housebuilding; for fences and for fuel, the locust is in almost all respects as good as any other, and in many particulars so decidedly superior, as scarcely to admit of comparison.

The value of this wood not being generally known, as it is rarely found among our primitive forests, and the cultivation of it but little attended to in the new and recently settled parts of our state, is probably the cause why it has attracted so little of general interest. The soil in which the locust appears to thrive best, is of the kind which is generally found upon the necks and promontories on the north shore of Long Island — a light and somewhat sandy loam. It thrives best in the deepest and richest soils of this description, but grows very well in those that are so gravelly and uneven as to be of little or no value for the plough.

It may be grown from the seed, first subjected to the action of boiling water, and planted in nurseries, to remain two or more years previous to transplanting; or when fallen, after having attained some size, numerous sprouts may be obtained by wounding or separating the roots with a plough, which extend for a considerable distance from the body, and run near the surface. In this way an acre may be covered with more than will arrive at maturity, from a dozen well grown trees scattered over that surface.

In the older parts of the state, where the quantity of woodland is reduced to the desirable limits, this wood may be advantageously substituted for other kinds, by introducing it among the sprouts, on woodland recently cut off, in which way, five and twenty trees on an acre, and in a soil adapted o their growth, would, at the expiration of as many years, when the wood was again subjected to the axe, take the place of the other timber, if care were taken to destroy or retard the growth of the sprouts.

For fence posts, the locust is invaluable, it being durable beyond any other kind of wood. How long it will last, used in this way, is perhaps somewhat uncertain; but it does not admit of a doubt, that an originally sound post, of five inches in diameter, will be good at the expiration of fifty years.

For sills, posts, and those parts of the frame of a building that are subjected to dampness, or exposure to the weather, it is perhaps as durable as iron similarly exposed; and if it should ever become so plentiful, as to admit of being used for the outside covering of buildings, as well as for frames, stone itself would have but few advantages over it.

In ship-building, its value is well known, for certain parts of the frame, and for trunnels, it being incomparably of more value than any other kind of wood used.

For fuel, it is of equal value in all respects, with walnut, or the best white oak.

In a kindly soil, there are but few kinds of wood that grow more rapidly than the locust. The walnut, oak, elm, and other kinds of hard wood, are decidedly inferior to it in that respect; but the chestnut and tulip tree, (the common white wood,) particularly the last, will overtop it. Great care, consequently, is required when it is young, and growing among sprouts of this last description, to prevent them from destroying it. In good soils, in twenty years from the seed, and fifteen years from good roots, it will attain a liberal size for fencing uses.

The money value of the locust depends, like all other productions of the soil, upon its proximity to a market. On this island, a post five inches in diameter, and six and a half or seven feet long, which divided, will make two five-rail fence posts, is worth at least fifty cents: ten and twelve feet long, for yard posts, seventyfive cents. Trees from twelve to eighteen inches in diameter, are worth from fifty to seventyfive cents per cubic foot; and it is no unusual circumstance for the standing wood on an acre of fair growth, to sell for two hundred and fifty and three hundred dollars.

The leaf of the locust possesses an eminently enriching quality, as is evinced by the improved state of the pasture on worn out soils, where this tree is planted. When planted out at regular distances, like a fruit orchard, the grass under and around them on the most indifferent soils, is improved rapidly, and converted into a beautifully green turf, a favorite walk with cattle.

Among the various subjects which address themselves to the attention of our enterprising countrymen, but few are more deserving the interest of farmers and capitalists, than the cultivation of the locust. What better method of investing money, than placing fifty dollars where, in fifty years, it would be worth five hundred dollars? What better inheritance could a farmer provide for his children, than a property of this description? Stick a tree in the ground now and then, was the advice of an old Scotch Laird in one of the Waverly novels, for, said he, "it will grow while ye are asleep." R. W. M.

Queen's Co. Jan. 30, 1832.

From the Transcript.

SUPERIOR QUALITIES OF THE BLOOD HORSE.

Mr Editor—Permit me to call the attention of breeders of horses, to a subject in which they are directly interested. I allude to the superiority of the Blood Horse over all others. Very few persons in New England possess any knowledge of the power and ability of the blood, or race horse, to perform a given service; and, consequently, conclude that race horses produce race horses, and not workers. Nothing is more remote from the truth, nor more easily disproved.

The strength of the race horse and his ability to carry high weights, arise from the solidity of his bones, the close texture of his fibres, the bulk and substance of his tendons, and from his whole peculiar conformation. His superior speed and endurance originate from his obliquely placed shoulders, depth in the girth, deep oval quarters, broad fillets, pliable sinews, and from the superior ductility and elasticity of his muscular appendages. It is also from the blood horse that we acquire fineness of skin and hair, symmetry and regularity of proportions, elegance and grandeur. As a proof of the latter qualities, the highest dressed horses of the ancient emperors, were invariably of the highest cast of Arabian or southern blood.

The value of the racing blood, when crossed upon the common cart breed, is also apparent in making him superior in the plough and wagon; arising from quicker action and better wind, particularly in the long hot days of summer. There is the same difference of motion between the racer and the common bred horse, as between a coach and a cart. It is, moreover, a fact, although not generally known, that no other horses are capable of carrying with expedition such heavy weights; and were "a thirty stone plate (420 lbs.) to be given, and the distance made fifty miles, it would be everlastingly won by the thorough bred horse. There is but one way in which a bred horse would be beat at high weights; it would be, (to use a queer phrase,) to make it a stand-still race. In that case, I would back a cart horse; I think he would beat a racer by hours."

Is not a cross of the blood horse on the common stock, indispensable to produce light footed and quick moving saddle horses?

In former times in England their hunters were only half bred horses; but later observation and experience have fully convinced them that only those that are thorough bred (notwithstanding the popular clamor of their deficiency in bone,) are adequate in speed, strength and durability, to long and severe chases with fleet hounds, particularly over a deep country, and that they will always break down any horses of an opposite description that may be brought into the field.

There can be no better test of ability to perform hard service, than the race course and chase. Almost all the fast trotters that have and still figure in the country, are high bred horses. As roadsters, they are decidedly superior, for reasons already stated; and when we remember the symmetry of their proportions, and the elegance of their movements, their irrepressible spirits and perfect docility, we wonder that any one can be so blind to his interest, or so obstinately determined in pursuing old customs, and adhering to exploded opinions, as to prefer the degenerate stock of the common hack, to the noble blood of the high bred courser. GODOLPHIN.

CULTURE OF SILK.

The following statement appears in the last number of the American (Philad.) Quarterly Review, and conveys information which we presume will be new to most of our readers. The subject of the culture of silk, is one which heretofore attracted the attention of Congress and will probably again come up this session, when the facts stated in the American Quarterly, will be of value to its advocates. This periodical says:—The silk of the United States has been judged by experienced manufacturers in England, to be equal in quality to that of Bengal. In France it has been found equal to some of their best silks. We have seen samples of gros de Naples, manufactured this year at Manchester, in England, out of raw silk sent from the filature in Philadelphia. It yields to none in beauty and lustre. The great characteristics of the American silk, like that of Bengal, are nerve and strength, in consequence of which it produces less waste in reeling and throwing, and the stuffs made of it will exceed all others in durability.

The National Intelligencer of Monday remarks:—A measure of great consequence in our national economy, stands for consideration in the House of Representatives today; we allude to the bill for promoting the growth and preparation of silk in the United States. England imports from abroad, annually, five millions of pounds of raw and thrown silk for the use of her factories; and one third of the vast amount annually used up in the factories of France, she also obtains from other countries. With a climate so well adapted to the cultivation of silk, as that of the United States, we might in a few years supply a great portion of the immense consumption of the French and English looms. A vast field, therefore, of domestic industry and wealth, opens itself to our country, if we improve the opportunity. Shall we embrace it, or neglect it?

A bill has been reported in the Pennsylvania Legislature, to promote the culture of silk.

The committee on agriculture, of the Massachusetts Legislature, have been directed to consider the expediency of exempting from taxation, lands hereafter made nurseries of forest trees.

Curing of Hams.—In Spain and Portugal and France, where the hams are remarkably fine flavored, a large quantity of sugar is used along with the saltpetre in curing them. It assists materially in the conservation of the flesh, and renders it peculiarly mellow. Sugar is there also very generally put into the water in which they are boiled, and is found to render them tender. Though not quite relevant to the subject of curing, it may also be remarked that hams are much improved in the dressing, by being only first half boiled and then baked.

The Baltimore Patriot, of Wednesday, says—"three hundred cars for the transportation of goods, wares and merchandise, &c, are now engaged on the Baltimore and Ohio rail road. At the opening of the spring trade the number will be much increased.

COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

SALT AND SHEEP.

Jamaica Plain, Feb. 28, 1832.

T. G. FESSENDEN, ESQ.

DEAR SIR—In your New England Farmer of 22d inst. is an abridged article from the New York Medical Repository, of a letter from Dr Mitchell, on (as he styles it) *the destructive qualities of Liverpool salt.* This charge is a very heavy one, and I suspect not sufficiently well founded. I have been looking into "Holland's Views of Cheshire," published in London, in 1813—(in that County almost all the salt which is exported from Liverpool, is produced or manufactured)—and in which, is a very long article on the subject of their mineral salt, salt springs, the manufacture of salt, and an analysis of all the sorts made there. Extracts from which, I should recommend your publishing. Great pains seems to be taken to make it as pure as possible, and when we know from the published accounts, the great length of time, and the immense quantity manufactured and exported from that county, it seems almost impossible that it can possess the injurious qualities attributed to it by Dr M.* We know that the Liverpool salt weighs but 56 lbs. per bushel, and that from the Bahamas 84 lbs. per bushel—therefore in many instances I doubt not damage may have taken place, from using it by *measure* when *weight* would have been more correct.

I intend to collect samples of the different sorts of Liverpool salt, also of Spain, Portugal, the Mediterranean and the West Indies, as well as our own sea-board; and if I can procure any from the interior of New York, shall add it—and I have the expectation that an eminent chemist will analyze them all; in which case I hope to furnish you the result for publication.

You will recollect, it is not long since I noticed in your paper the losses I had sustained in a valuable flock of sheep, which I thought might have been produced by their eating the leaves of the wild-cherry. I begin now to suspect it may have been caused by a *too free use of salt.* Last May I put into the care of the Society of Shakers, at Canterbury, New Hampshire, a small flock of New Leicester sheep, which I had kept at Jamaica Plain for two years, and were in perfect health. Here, we have never given any salt to our animals. In December last, one of their people came to me to ask what could be the matter with these sheep, as some of the last spring lambs had died and they feared the loss of more, as they *scoured* very much, and they could not prevent it. Two days past, one of their people came again to say they believed they had discovered the cause, and the sheep were now doing very well. On opening the last one that died, they found nothing but very thin slimy matter in the intestines. They had had salt *at all times* to go to; and by watching, they found as soon as they had eaten salt they immediately went to drink; they then took away the salt, and give it now but sparingly, say once in ten or fifteen days, and since then there has been no sickness among them; they doubtless were weakened by so much drink, (though of pure water.)

For about six years, I have furnished the mineral rock salt to my sheep in New Hampshire, being more convenient and economical—they have had it at all times to go to, in winter and summer, and plenty of water at hand. But although for several years past we have lost a great many, (lambs more particularly under one year old,) we had never thought of salt injuring them, which I now believe must have been the cause; and in future shall allow only a small quantity, and not oftener than once in ten or fifteen days. Previous to procuring the mineral salt, the sheep had common Liverpool salt once a fortnight; at that time our losses were not many.

Yours truly, JOHN PRINCE.

P. S.—Since writing the preceding, a gentleman has loaned me "Ure's Dictionary of Chemistry, 4th edition, 1831," in which I find a very particular analysis of the different salts of England, and some foreign ones; it will therefore be unnecessary to have it again done here, but I shall hope to obtain it of some others, particularly the American sorts. I inclose you the analysis, with Mr Ure's note appended. I have no doubt of the correctness of his remark, that large grained salt is important in salting meats and fish, in keeping the pieces separated by being longer in dissolving, so as more thoroughly to penetrate the meat. I can have no doubt that the English salt for every purpose, is as good as any other, *if the same state of fineness and weight is used.*

On my farm, where my own family butter for winter use is made, I have always used the Liverpool bag or table salt, and it has always kept perfectly well, and in May we think is better than *new* butter, (before grass feed.) I am well convinced that the badness of butter is more owing to the want of proper care of the milk, and in not *thoroughly extracting the buttermilk*, than in the salt; for we know the Dutch are famous for their butter keeping well, even when sent to the East Indies, and they use *very little* salt.

From Ure's of Chemistry, 4th edition, London, 1831.

ANALYSIS OF SALT, BY DR YOUNG—ON 1000 PARTS.

KIND OF SALT.	Insol. matter.	Mgr. lime.	Mur. magn.	Total earthy mu.	Sulph. lime.	Sulph. mag.	Total sulphs.	Total muriates.	Pure mur. of soda.
FOREIGN BAY SALT.									
St Ubes,	9	trace	3	3	23½	4½	28	40	960
St Martins,	12	do.	3½	3½	19	6	25	40⅛	959½
Oleron,	10	do.	2	2	19¼	4½	23¾	35¼	964¼
BRITISH SALT FROM SEA-WATER.									
Scotch (common)	4	trace	28	28	15	17½	32½	64	935½
Scotch Sunday)	1	do.	11½	11½	12	4½	16½	29	971
Lymington(common)	2	do.	11	11	15	35	50	63	937
Ditto (cat)	1	do.	5	5	1	5	6	12	988
CHESHIRE SALT.									
Crushed rock,	10	0.1-16	0 3-16	0.¼	6½	—	6½	16¾	983¼
Fishery,	1	0.¼	0¾	1	11¼	—	11¼	13¼	986¾
Common,	1	0.¼	0.¾	1	14½	—	14½	16½	983½
Stoved,	1	0.¼	0¾	1	15½	—	15½	17½	982½

That kind of salt, then, says this able chemist, which possesses most eminently the combined properties of hardness, compactness, and perfection of crystals, will be best adapted to the purpose of packing fish and other provisions, because it will remain permanently between the different layers, or will be gradually dissolved by the fluids that exude from the provisions; thus furnishing a slow but constant supply of saturated brine. On the other hand, for the purpose of preparing the pickle or the striking the meat, which is done by immersion in a saturated solution of salt, the smaller grained varieties answer equally well; or, on account of their greater solubility, even better, provided they be equally pure. His experiments show that in compactness of texture, the large grained British salt is equal to the foreign bay salt; their antiseptic qualities are also the same.

*In the year 1805, upwards of 56,000 tons of rock or mineral salt were sent down the river Weaver, to Liverpool; the principal part of it was exported to Ireland and the north of Europe, and ports in the Baltic, and in the same year 178,000 tons of white or manufactured salt.

ON MANURES.

MR FESSENDEN—Will you or some of your correspondents, inform whether in all cases it is necessary to put dung under a roof or in a cellar, as it is cleared out from the stall; and if anything should be done with it while under the roof or in the cellar; and if it should be put immediately from thence on the land and ploughed in, or made first into compost. And if while under cover and while kept from the rain, there is any moisture added to assist its putrefaction?*

I know that Arthur Young says, that they who spread their dung on the top of their ground and let it remain there, and those who leave their dung heaps uncovered in the open air, do little more than manure the atmosphere. And, if I understand Sir Humphry Davy, he says, that after dung has gone through the putrescent fermentation, it is no longer manure, which I for one do not exactly believe.

Is it yet a question whether the strength of dung, or that part of it which is food for plants, is in the exhalations or decoctions, or in both? Some say that "a very considerable quantity of moisture is necessary in a dung heap, to excite fermentation, to qualify it for a proper state as a manure, and that what is not absorbed and retained in it, is exhaled in as pure a state as when it descended from the clouds; and although that which is spread on the top of the ground has become dry and hard some days after rain, yet it retains all the strength, which has not drained through it into the ground, when it was soaking wet with rain, and will continue to do so again whenever it is thus wet, until it has gone to decay; and I am sure I cannot dispute the position. We know that spirit is the product of fermented sub-

* *Notes by the Editor.* We believe there is no principle in agriculture better established, than that dung should be exposed as little as possible to sun, rain, and air, before its application to the soil. A slight degree of fermentation may be of use, by assisting to break down and decompose the woody fibre. but too much fermentation dissipates and destroys the most useful part of manure, and in its effects resembles combustion. You may as well suffer your hay to be mow-burnt, as your dung to be in part consumed by fermentation.

Sir Humphry Davy says, "In the writings of scientific agriculturists, a great mass of facts may be found, in favor of the application of dung in its recent state. Mr Young, in his Essay on Manures, adduces a number of excellent authorities to support the plan. Many who have doubted, have lately been convinced; and perhaps there is no subject of investigation, in which there is such a union of theoretical and practical evidence.

"Mr Coke has entirely given up the system formerly adopted on his farm, of applying fermented dung; and he informs me that his crops have been since as good as they ever were, and that his manure goes nearly twice as far.

"When dung is to be preserved for some time, the situation in which it is kept is of importance. It should, if possible, be defended from the sun. To preserve it under sheds would be of great use; or to make the site of a dunghill on the north side of a wall. The floor on which the dung is heaped should, if possible, be paved with flat stones; and there should be a little inclination from each side towards the centre, in which there should be drains connected with a small well, furnished with a pump, by which the fluid matter may be collected for the use of the land. It too often happens that a dense mucilaginous and extractive fluid, is suffered to drain away from the dunghill, so as to be entirely lost to the farm."

stances; but then the question is whether if there be spirit produced from fermenting manure, that spirit would be necessary to the production of plants? or whether there be spirit or any other valuable property produced by fermentation, which the atmosphere or the fermenting substance is warm enough to exhale? We know that distillers put their syrup into a high state of fermentation, and yet they save none of the exhalation before it is put into the still and a greater heat applied.*

It seems that Sir Humphry Davy, himself, ascertained the quantity of nutritive matter contained in each of two hundred kinds of grasses, by boiling down the decoctions; and I do not recollect that he took the exhalation into account in any instance.† I am not, however, arguing against housing or covering manure, for I cover mine with black mould, or turf scraped from the roadside, whenever I make a compost heap, but in the hope of having the matter generally known, when the truth has been ascertained. And I hope, Sir, besides your own information on this interesting subject, you will invite further inquiries and obtain more information. For since our most respected friend, Gen. Dearborn, has accepted the presidency of our sister society, his attention has been so much engaged for their interests, that we fear he has forgotten us farmers altogether.

It is a common practice with our neighbors of Milford, who are said at this day to adhere in their agricultural operations implicitly to the practice of their British ancestors, never to carry the manure out of their yards, until they have done sowing or planting in the spring; and then it is dropped in a thin bed, in a hollow, a short distance from the barn door; where the hogs in the street root it and the fowls scratch it all summer, entirely uncovered until fall sowing, and what is not then used, remaining until the next spring to dung corn in the hill, which is their general practice; and the dung is not then fit for the purpose unless it is fine enough to measure in a peck, and yet they have good corn, although in the estimation of many the dung in this state would be destroyed.*

Bridgeport, Con. Feb. 1832. B.

* There are three sorts or stages of fermentation: the vinous or spiritous, (which is the *distiller's fermentation*); the acid or acetous, producing vinegar; and the putrid fermentation, producing certain gases, principally ammoniacal, which are food for plants, but injurious to animals. The fermentation of farm-yard dung is almost exclusively of the putrid kind. You can neither make spirit nor vinegar from the exhalations of a dunghill; but you may manure plants with such exhalations. Sir H. Davy, in his lecture on manures, says that he introduced the beak of a retort filled with fermenting dung, very hot at the time, in the soil amongst the roots of some grass, in the borders of a garden; in less than a week, a very distinct effect was produced on the grass; upon the spot exposed to the influence of the matter disengaged in fermentation, it grew with much more luxuriance than the grass in any other part of the garden.

† The experiments alluded to by our correspondent were, probably, those which are entitled "Details of Experiments on Grasses, by George Sinclair, gardener to his Grace the Duke of Bedford," &c. and printed in the Appendix to Sir Humphry Davy's Agricultural Chemistry.—The experiments extended to ninetyfive different sorts of grasses only, though the introduction to the account given by Sir Humphry states, that there are "two hundred and fifteen proper grasses, capable of being cultivated in the climate of Great Britain."

With regard to the "boiling down the decoctions," and the "exhalations," care was taken to avoid losing nutritive matter by such destructive modes of analysis. The account states that "for the purpose of obtaining as far as possible, the nutritive powers of the different species, equal weights of the dry grasses or vegetable substances, were *acted upon by hot water* till all their soluble parts were dissolved; the solution was then evaporated to dryness by a gentle heat in a proper stove," &c. If, however, extracts of the gases had been made by boiling, the *steam* would have been a very different substance from the gases arising from a dunghill. Steam as well as water, may combine with and conduct off other substances, and so may the different sorts of gases, but steam and gas are as different, the one from the other, as oil is different from vinegar. When steam is cooled it returns to the state of water, but gas cannot be rendered solid nor liquid by any degree of cold

SQUASHES.

To raise winter squashes, the following method is recommended:—Select a rich piece of ground, rather moist, not much exposed to the wind and free from shade. At the proper season, plough it well three times; dig holes in the earth about eight feet distant, sufficiently large to contain more than one bushel; put into each, a shovel three times full of strong manure and one pint of dry ashes or slacked lime. The compost taken from the hog-yard or slaughterhouse cellar, is preferable. Cover this composition slightly with dirt; after a few days, take a hoe, chop it over, and mix with it a sufficient quantity of earth to fill the holes nearly. Let this exercise be repeated two or three times in the course of ten, twelve, or fourteen days, as the weather may be; and plant the seeds taken from large ripe squashes. The plants will soon spring up, and then the enemy will appear in great armies—I mean, small striped and large black bugs; anything that is offensive to the olfactory nerves of a human being, will retard their operations, but the only sovereign remedy is to take life. The plants, therefore, should be critically examined at least twice each day, and the bugs destroyed. Hoe them frequently, make the top of the ground in the form of a concave lens, and leave only three or four thrifty plants in each hill. The squash, like other vines, especially of the genus *cucurbitæ*, receives much of its nutriment directly from the rain, the air, and the dew; of course the leaves should be sustained in their natural position. To effect this object, place brush between the hills in every direction, just before the vines begin to spread; and, with the blessing of heaven, a large crop may be expected.

I am aware that this method of raising squashes requires much labor and persevering attention; but the cultivator will be amply compensated.—Last season I planted one hundred hills, and raised between 4000 and 5000 pounds, which, at the rate they are usually sold, would amount to more than sixty dollars. My yard was about eighty feet square. OBSERVATOR.

Andover, Ms. Feb. 20, 1832.

* It is not uncommon for some folks to be a century, more or less, behind the age they live in, as regards improvements in the useful arts. Exposing dung to rain and sunshine is as decidedly a wasteful practice, as it would be to expose hay, intended for fodder for cattle, to the same agents. It is well remarked in Lorain's Husbandry, "Fresh dung, applied in the usual way, for the growth of plants, affords double the quantity of nutriment for plants, that is obtained from it after it has been rotted or decomposed. If I were to grow a wager crop of maize, or any other plant that is not readily injured by a powerful application of manure, dung in a very high state of fermentation and partially decomposed, would be preferred by me. It would act more powerfully than fresh manure in the beginning, and enough of it would perfect the crop. This is, however, no reason why a farmer (who ought to have a succession of crops and the improvements of his land in view,) should adopt this wasteful practice, or that of decomposing his dung, until the greater part of its nutritive properties is scattered in the air." To these and many other authorities, may be added that of Robert Smith, Esq. president of the Maryland Agricultural Society, who in an address to that society, observed, "With respect to stable dung, I shall for the present content myself by barely suggesting that *my experience* strongly inclines me to the opinion, that, however long, it ought to be ploughed into the ground without any previous stirring, and as soon as practicable after taken from the farm yard."

See *N. E. Farmer*, vol. i, p. 55, 62, 86, 110, 174.

PRUNING TREES.

Mr Fessenden—Reading lately some remarks on trimming trees, I was happy to see it recommended to have trees trimmed early in the season. Some fifteen or eighteen years since, when I first began to cultivate trees, I was very much taken up with the recommendations of some scientific horticulturists, on June trimming. As I am not in the habit of carrying the stone to mill because my father and grandfather did; but, unlike many other farmers, rather apt to err on the other extreme; and as the argument in favor of trimming in June was rather a plausible one, (I say argument, for I do not recollect but one in favor of it,) viz. that the wounds heal over sooner when the sap flows freely, than if cut in the fall or winter. This is undoubtedly true, if left bare to the influence of the sun and winds; but if covered over by some kind of composition, as recommended in the remarks above named, the evil is removed at once. If we reflect on the subject, reason will teach us that any considerable number of branches cut from a tree, when they are full of sap, destroys so much of the nourishment of the tree. The sap of trees is drawn from the ground by the fibres of the roots, and ascends to the extremities of every twig, a part of which contributes to the growth of the leaves, blossoms and fruit—the remainder returns between the bark and the trunk, and forms a new growth around every branch, trunk, and likewise the roots. And if the limbs are removed when they are full of sap, we destroy so much of the nourishment.

I will agree that when a person pays proper attention to his trees, from the time they are planted, he can remove the small branches at any season of the year, without any perceptible injury; but this is very different from the common practice in this country, for many of our farmers do not trim their trees oftener than once in five or ten years, and when they do trim them they make a business of it, and cut off a large quantity of wood. The old adage is, that "an ounce of experience is better than a pound of theory." Sad experience compelled me to abandon the practice.

When I first began to graft, I employed a man who used to cut the whole of the top off and all the limbs; as this was commonly done at the season after the trees had put out, the consequence was the death of one half of my trees; and those that did live, many of them might as well have been dead. The next thing I observed, was some young trees which were set out where I pastured a cow, and which were boxed up; but occasionally the cow would reach up and break off a limb. Notwithstanding I cut them off smooth and covered the wound, I lost many of the trees and might as well have lost the whole, for what did live were so checked in their growth, that they have not recovered to this day, but remain stunted things. Not so, when, by any accident, they are broken in winter, for if the whole top was removed in the winter, they would give out new branches in the spring, and grow the better for it.

Another objection is, the farmer is always busy in May or June, and if the trees are neglected at a leisure time in the year, they will probably not be trimmed at all. A third and last objection that I shall make is, that without great care in cutting the branches, the bark will be started and many of the buds and blossoms injured.

The composition which I used last spring, to cover the end where the limbs were cut, was made of the following ingredients, viz. one quart of linseed; half pint of japan; one pound and a half of Spanish brown; quarter of a pound of bees-wax; half pound of rosin; and two pounds of tallow. The three last mentioned simmered together, and mixed with the paint, when hot, and put on with a painter's brush, when warm. Where wounds were covered last spring with this composition, it remains on, and has, so far, proved a complete preventive from check or rot, and the wounds, without exception, are healing over.

I have frequently observed that it was the practice of grafters to cut off too much of the tree, when the scions are put in, and to set the grafts too nigh the centre of the tree. My practice is, when I wish to engraft a tree, to select out from four to six or eight outside branches, the number varying according to the size of the tree, which are cut off at some distance from the body, according to discretion; having this in view, however, to save as much of the old wood as possible, so as to save time in forming the new top, which is engrafted; and the remainder of the tree is left untouched until the next spring. Then the branches are removed around the scions, and more sap flows into the grafts; which practice is continued from year to year until the old wood is all removed, and the whole top formed anew. This commonly takes place from two to four years, according to the size of the tree. By this management you have an entire new head to your tree, open in the centre, which answers two valuable purposes, one to let in the sun, which gives health and vigor to your trees, the other convenience in picking the fruit. Yours, with respect,

B. WHEELER.

Framingham, March 2, 1832.

N. B. The composition mentioned above, I have found excellent to paint all kinds of agricultural implements. It fills up the joints and pores of the wood much better than common paint, and is a complete preventive to rot. B. W.

QUERIES RELATIVE TO STONE BUILDINGS.

Mr Editor—At the instance and request of several friends, I have taken the liberty to address you the following queries, concerning stone dwelling-houses. If agreeable and convenient to publish and answer them in your useful publication, you will, by so doing, render a very acceptable service to the public and confer a special favor on many of your patrons, besides obliging your friend and humble servant, ADIN BALLOU.

Mendon, Ms. March, 1832.

QUERIES.

1. Are stone dwelling-houses more or less healthful than wooden ones?

2. Where stone is plentiful, are they more or less expensive?

3. How much less of wood and timber, finishes a stone dwelling-house than a wooden one of the same general size and style?

4. What kinds of stone—of what shape and size—are most suitable for the erection of stone dwelling-houses?

5. How much hewing and hammering would comfort and decency require that split blocks of stone should undergo?

6. What are the most important advantages or disadvantages of building with stone in New England?

By the Editor. In the New England Farmer, vol. vi. p. 209, may be found some excellent remarks relative to the subject of the above queries, by our able correspondent, J. M. Gourgas, Esq. of Weston, Mass. It would add to our numerous obligations to Mr Gourgas, if he would resume this topic with particular reference to the above queries.

NEW ENGLAND FARMER.

Boston, Wednesday Evening, March 7, 1832.

FARMERS' WORK FOR MARCH.

Take opportunity before the hurrying season comes on, to select and purchase such neat cattle, sheep, pigs, seed-wheat, potatoes for planting, &c, as will be likely to prove most valuable on your farm, having in mind the following maxim, viz:—Choose those animals and vegetables to propagate from, that possess the qualities which you wish might distinguish their offspring in the greatest perfection. Farmers are too apt to sell off their best stock to the butchers, and keep the poorest to breed from; and to gather their seeds from vegetables, which were permitted to go to seed merely because they were worth but little for consumption. But we believe that more pains have been taken to improve their breeds of animals among those who are men of skill and science in the arts of cultivation, than to improve their sorts of vegetables. Still it is of quite as much importance to introduce on a farm or in a garden, the best kinds of plants, seeds, roots, &c, as it is to keep the best breeds of animals.

Look to your water courses, clear out obstructions, and change their directions if necessary, so as to distribute their contents to the best advantage over your mowing lands. By a little attention in this particular you may oftentimes derive great advantage from the wash of the highway, barnyard, and other receptacles of manure.

PRUNING FRUIT TREES.

According to the opinion of some able and experienced cultivators it is quite time to trim your trees of all superfluous shoots, branches, &c. But care should be taken not to cut away too many of the branches of a tree at a time. Mr Wheeler's article, page 269, in this day's paper, appears to us very correct and judicious on this topic. His opinions are coincident with those of a writer in the Genesee Farmer, who states, "It has been my practice for several years past to prune in autumn and winter, applying a coat of boiled tar and brick dust, or of common paint immediately to the naked wood; and I have been led to believe that no time is more favorable."

FENCES

Should be surveyed with a critical eye, and all defects rectified before your cattle take advantage of anything out of joint in that department of the cultivator's province. "A stitch in time save nine," and a little seasonable fence making or mending may save more loss and trouble than could be calculated by the most able Professor of Mathematics that ever made a figure. Train your domestic animals in the spring in the way they should go, and in summer and autumn they will not depart from it. But if they are once suffered to commit *Trespasses on the Freehold*, trying to correct their waywardness will be "*taking the bul lby the horns.*"

Post and rail fences are, probably, more used in New England than any other; and are, perhaps, in many cases justly preferred. Mr Preston, of Stockport, Penn., recommends to set posts with the top part in the ground; and asserts, that they will, in that position, last three or four times as long as when they are set with the butt ends down. He also advises, in making post and rail fences always to place the rails with the heart side up. Some farmers cut their posts so long, and mortise them in such a manner that when the lower ends have become rotten they can turn them upside down, and it is said that they will last nearly as long again, when managed in that manner.

OATS

Cannot be sown too early in the spring, after the ground is thawed and become dry enough for sowing. Three bushels of seed, according to Deane, is the usual quantity sown on an acre. This quantity will be rather more than enough on a rich soil; if the soil be poor the quantity of seed should be greater.

Oats have strong piercing roots, and are called hearty feeders, so that they can find their nourishment in stiff soils; and for the same reason they sometimes produce great crops, when sown after one ploughing. Some recommend cross ploughing and harrowing for oats, but when sward land is well turned over, the sod ought not to be disturbed until at least two crops have been taken from the field. Gypsum is said to be an excellent manure for oats.

A very fine specimen of the *Rhododendron arboreum*, a native of India, is in flower at the Greenhouse, Charlestown Vineyard. It is considered the most beautiful of the genus; and it is believed this is the first time it has flowered in this vicinity. It is well worth the observation of amateurs.

The committee of the Massachusetts Horticultural Society, on the products of the kitchen garden, have awarded the following premiums for the past season:—

For the best early Peas, to N. Davenport of Milton, $2,00

For the best early Potatoes, to Samuel Pond of Cambridgeport, $2,00

For the best Lima Beans, to Richard Ward of Roxbury, $2,00

For the best Mushrooms, to N. Davenport of Milton, $2,00

By order of the committee,

DANIEL CHANDLER, *Chairman.*

His Excellency Levi Lincoln, Governor of this Commonwealth, has, with the advice of the Council, set apart Thursday, the fifth day of April next, for Fasting and Prayer, throughout this State.

The Hereford (Eng.) Journal mentions that 18,000 tons of iron in rails, are being made in Monmouthshire, for the United States.

To Correspondents. Several able and useful articles written for the New England Farmer, unavoidably postponed.

Subscription

FOR IMPORTING GRAPE VINE ROOTS FROM FRANCE, AT A MODERATE PRICE, AND ENCOURAGING THE INTRODUCTION OF THAT CULTURE INTO THE UNITED STATES.

MR ALPHONSE LOUBAT, having considerably enlarged his Vineyard on Long Island, where he now has, in full cultivation, thirtyfive acres of ground, containing 72,000 Grape Vine Roots, of which 22,000 are for his subscribers; having also the peculiar advantage of being enabled to procure the best species of Roots from his Father's extensive Vineyards and Nurseries, in the districts of *Bordelais*, *Clerac*, and *Buzet*, departments of Gironde and Lot and Garonne, *in France*, (45° N. Lat.) proposes to the numerous friends to the cultivation of the Grape Vine in the United States, a subscription, which was opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with their Grape Vine Roots, in the course of March, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the Grape Vine Roots they wish to have. They will engage to pay, for 1000 roots, or more, at the rate of 12½ cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50. *Roots only two years old*, shall be paid for at the rate of 9 cents each, for 1000 or more; 12½ cents for less than 1000; and 18 cents for less than 50 roots.

Payment to be made on delivery of the roots. *Letters not received, unless Post Paid.*

SUBSCRIPTION LISTS ARE OPENED AT

New York, with Alphonse Loubat, 85 Wall street; Boston, J. B. Russell; Albany, R. M'Michael; Philadelphia, Van Amringe; Baltimore, Willard Rhoads; Washington City, Wm Pairo; Richmond, Davenport, Allen, & Co.; Savannah, Hall, Shapter & Tupper; New-Orleans, Foster & Hutton; Charleston, T. & T. Street & Co.

Mr A. Loubat's Book on the Culture of the Grape Vine, and on the Making of Wine, may be found at the principal Booksellers of the United States; and his Agents will furnish them, *gratis*, to subscribers.

Catalogue of Grape Vine Roots that Mr Loubat proposes to Import. The following Species are selected as the best, the choice of which is left to Subscribers:

TABLE GRAPES, OR FOR MAKING STRONG WINE.

White.

1. Alicante.
2. Robin Eyes, with big clusters; or, Œuil de Tour, grosgrain.
3. Do. Melting, (*or fondant*)
4. Sweet Guillant.
5. Muscat.
6. Do. Frontignan.
7. Muscadelle, from the river *Lot*.
8. Malvoisie.
9. Tokay.
10. Syrian.
11. Constantia.
12. Malaga.

Red.

13. Large Muscat.
14. Malvoisie.
15. Red Foot, (Pied Rouge.)
16. Black Hambourg.
17. Constantia.

FOR WINE.

White.

18. Auvergnat.
19. Blanquette.
20. Doucinelle.
21. Plant de Dame
22. Olivette.
23. Doucette.
24. Plant de Reine.
25. Burgundy.
26. Morillon.
27. Madere.
28. Bourgelas.
29. Picardan.
30. Chalosse.
31. Panse.

Red.

32. Claret,
33. Auvergnat.
34. St Jean.
35. Jacobin.
36. Meunier.
37. Pineau.
38. Printanier.
39. Teinturier.
40. Bourgignon.
41. Bouteillant.
42. Suisse.
43. St Antoine.

FOR THE TABLE ONLY.

White.

44. Chasselas, (from Fontainebleau.)
45. Do. Golden.
46. Do. Cracking.
47. Do. Musk.
48. Muscat Lezarde.
49. Do. Small Berries.
50. Do. (from Jerusalem)
51. Muscat (from Jura)
52. Sauvignon.

Red.

53. Chasselas.
54. Muscat Rouge.
55. Muscat Grey.
56. Damas Violet.
57. Damas of Poquet.
58. Early Magdelen.

Assorted Seeds for Kitchen Gardens.

FOR sale at the Seed Store connected with the New England Farmer, 50½, North Market street,

Small boxes of assorted Seeds for Kitchen Gardens,—Each box contains a package of the following seeds:—

Early Washington Peas
Dwarf Blue Imperial Peas
Late Marrowfat Peas
Early Mohawk Dwarf string Beans
Early Dwarf White Case-knife Beans
Lima, or Saba Pole Beans
Long Blood Beet (*true sort*)
Early turnip-rooted Beet
Early York Cabbage
Large Cape Savoy do (*fine*)
Red Dutch do (*for pickling*)
Early Dutch Cauliflower
Early Horn Carrot (*very fine*)
Long Orange Carrot
White Solid Celery
Curled Cress or Peppergrass
Early Cucumber
Long Green Turkey do.
Long Dutch Parsnep.
Large Head Lettuce
Early Silesia do
Pine-apple Melon (*very fine*)
Watermelon
Large White Portugal Onion
Large Red do
Double Curled Parsley
Flat Squash Pepper
Early Scarlet short-top Radish
White Turnip Radish
Salsify, or Oyster Plant
Early Bush Squash
Winter Crook-neck Squash
Early White Dutch Turnip
Yellow Stone Turnip

POT HERB SEEDS.

Sweet Marjorum, Sage, Summer Savory.

Price $3 per Box.

At this Seed Store can be found the greatest variety of Field, Grass, Garden, Herb and Flower Seeds, to be found in New England, of the very first quality, and at fair prices, wholesale and retail.

Also, Fruit and Forest Trees, Grape Vines, (of both native and European origin,) and Ornamental Shrubs at Nurserymen's prices. tf. March 7.

White Clover Seed.

JUST received at the Seed Store connected with the New England Farmer, 50½ North Market street, Boston. 1000 lbs. finest White Dutch Honeysuckle Clover Seed, imported from Rotterdam by the Janus.

☞ The quality of this seed is considered superior to any that has been offered in this city for many years, being remarkably bright, pure, and free from that great pest, Canada thistle, which is frequently found in white clover seed of *American* growth. Farmers are requested to call and examine it. March 7.

Flower Seeds.

FOR sale at the Seed Store connected with the New England Farmer, 50½ North Market street, Boston:

A large collection of the most showy and choice annual, biennial and perennial Flower Seeds, collected from every quarter of the globe. Many of the kinds are new sorts and extremely beautiful, as the Great Mexican Flowering Argemone, Blue Commelina from Trinidad, Beautiful Clarkea from Columbia river, Scarlet Malope from Barbary, (continues in flower till freezing weather;) Azure Blue Gilia from Colombia, Great African Hibiscus, Winged Thunbergia from the East Indies, Mountain Fringe, a beautiful hardy indigenous climber, grows 20 feet in a season, (annual;) Mexican Blue Ageratum, Siberian Spiræa, Oriental Poppy, &c. Price of these new varieties 12½ cents a paper—all other kinds 6¼ cents a paper—$5 for a hundred varieties, to comprise one of each of the new sorts.—$1 for 18 varieties, to comprise three of the new sorts.—Each paper is labelled with its common and botanical name, its native country, and directions for its culture. March 7.

Prince's Pomological Manual.

The second volume of this work is now ready for delivery, and the third volume is nearly completed.

These three volumes contain all the Orchard and Garden Fruits described by Duhamel, and other French writers of high authority, and also all that are described in the transactions of the London Horticultural Society, the Pomological Magazine, the Pyrus Malus Brentfordiensis, and Lindley's Guide to the Orchard and Kitchen Garden, as well as the numerous choice varieties which have originated in our own country. In the preface to Vol. II. the "Introduction" given by Mr Lindley has been inserted entire, and great care has been taken, in republishing his descriptions of Fruits, to extend the synonymæ, and to correct the errors which exist.

WILLIAM PRINCE & SONS.

Flushing, Feb. 21, 1832. 2t.

Situation Wanted.

A Man who is pretty well acquainted with gardening, and is willing to make himself useful in taking care of horses, driving a coach, &c. is desirous of getting a situation. He will show the best recommendations for honesty and diligence. 4t. March 7.

Valuable Farm for Sale.

THAT valuable Farm, pleasantly situated in the North Parish of Andover, one mile from the Rev. Mr Loring's meeting-house and Mr Putnam's academy, on the road leading from said meeting-house to Andover bridge, and within half a mile of good Saw and Grist Mills, and Blacksmith's Shop—3 miles from the Theological Seminary, 4 miles from Methuen meeting-house and factories, and 12 miles from Lowell—all which places, together with a number of Factories in the vicinity, afford as good a market for produce as may be found in Boston.

There is on said Farm rising 300 Fruit Trees, half of which are young, thrifty and grafted with the best kind of winter apples, and fall and summer pears—the residue furnishes a plentiful crop of fall and cider apples. The farm consists of 110 acres, more or less, of excellent land, conveniently divided into lots of tillage, mowing, pasture, rye-land and meadow, and well watered. The road passes through the centre of the farm, and is fenced on both sides with firm stone wall, most of the Farm being fenced with the same material. The buildings are convenient and in good repair—the house is nearly new.

The whole offers a desirable residence for a farmer, or a summer retreat for a gentleman who wishes to retire in that season of the year.

Purchasers are invited to call and view the premises. The terms will be made known by the occupant,

JOHN ENDICOTT,
OR DR J. KITTREDGE.

The above Farm, if not sold before the 25th inst. will be offered at Public Auction on Tuesday, the 27th inst. at 12 o'clock.

Andover, (North Parish) March 6, 1832. 3t*

To Let.

THE Farm on which the subscriber resides in Dracutt, within about three miles of the Lowell market, containing about three hundred acres of cultivated land of various descriptions, and all fenced with a stone wall. The buildings are a good dwelling house, shed, cider mill, three barns 174 feet long, grain and ice house, and are all in perfect repair. The farm is productive, and will summer and winter 50 cows, and offers the best encouragement for carrying on the milk and vegetable business at Lowell. It will be let from one to five years, with the stock and tools, and immediate possession given.

B. F. VARNUM.

March 2, 1832. 4t*

Early Potatoes.

FOR Sale at the Seed Store connected with the New England Farmer, 52 North Market Street:

A few bushels of the prime, early Potatoes, which have taken the premium at the Massachusetts Horticultural Society's Shows the two last seasons; and are considered the earliest variety in this vicinity. March 7.

Hemp and lax Seed.

CASH will be paid by the subscriber for a few bushels of fresh HEMP and FLAX SEED, well cleaned, of *American* growth, for sowing; to be delivered immediately. J. B. RUSSELL, No. 50½ North Market st.

Feb. 22.

BRIGHTON MARKET—MONDAY, MARCH 5, 1832.

Reported for the Daily Advertiser and Patriot.

At Market this day 268 Beef Cattle, 184 Sheep, and 6 Cows and Calves.

PRICES. *Beef Cattle*—The Cattle today were of a much better quality than is usual, and higher prices were obtained, say 17 c. a 25 c. per hundred. We shall quote as follows, viz. 4 or 5 cattle at 6 50, extra at 6 00 a 6 25, prime 5 75 a 6 00, good 5 50, thin 5 00 a 5 25 The large cattle from Northampton were purchased by Mr T. W. Bennett of Brighton, price not known to us.

Cows and Calves. Sales were effected at $25 and $30.

Sheep. A part only of those at market were sold at about 5 10 each.

—

New York Cattle Market, March 2.—In market 750 beef Cattle. 400 a 500 Sheep. Demand for stock of every description, very good, and prices much higher than the general average. Beef Cattle on Monday last, 5 50 a 7 50—since which time they have advanced 50 c. per hundred; best $8, middling $7 a 7 50, common $6.—Sheep—no sales less than 3 50, and from this price to $7 50.—*Daily Adv.*

☞ In the N. York market only the quarters of Beef are weighed, the hide and rough tallow being included without weighing. At Brighton, the hide and tallow are weighed as well as the quarters.

MISCELLANY.

LINES

TO THE MEMORY OF THE GRANDSON OF SIR WALTER SCOTT;

Known to the public as Hugh Littlejohn,—for whose use were written the Tales of a Grandfather. He was a child of great mental promise, but afflicted from an early age with the disease of the spine.—*New York Atlas.*

Boy of the laurel!—go!
This earth was not for thee!
The vulgar cares, that fret mankind,
Had grieved and galled thy gentler mind—
Thy frailer form. No, no!—be free!
Boy of the laurel—go!

Thou worm-nipp'd bud,—thou blighted flower,
Is it a general doom
That to the gifted ones is given,*
With niggard hand, the boon of Heaven,
A blessing birth-marked for the tomb,
A worm-nipp'd bud,—a blighted flower?

Babe as thou wert—thy name
Is constellated here
With those to whom our language clings,
As glorious and immortal things,
Things worthy of the nation's tear,
Now hallowing thy name!

Ray of a mighty star!
Which cheer'dst the heart we loved,
The mind we venerated! Thou
Couldst chase those care shades from his brow,
By the world's worship unremoved,—
Ray of our setting star!

Ah! hover near him still!
Still whispering peace and love!
Thy feeble accents loved in life,
Shall woo him from a world of strife,
To gentler, holier realms above,
Where thou wilt sooth him still.

Child of the laurel!—go!
Heed not the tears we shed,
Thine was the best of destinies;
Affliction trained thee for the skies,
While Love upheld thy fainting head!
Go!—gentle martyr,—go!

*The eldest son of Mr Canning was afflicted in a similar manner.—*Court Journal.*

From the Boston Courier.

BREAD.

Siliman's Journal has, among many scientific articles, a paper on the various saline materials used in making bread. It is the worst of treasons and conspiracies to poison a man at his own table—the very wildest Arab would not do it, so abhorrent is it to nature to inflict death with the staff of life. Yet there are heavy suspicions resting on the corporation of bakers, and "it will go nigh to be thought," that if they can produce a loaf light and fair, they care little for the digestions of the consumers. In Belgium and the North of France, the men of dough have mixed with their other deleterious ingredients, the sulphate of copper. This, it seems, was begun in seasons when the flour was of a bad quality!—With the flour they mixed pulverized beans, or saw-dust, and consummated their atrocity by throwing in blue vitriol. This was to diminish the labor of kneading, and to produce a better looking bread from defective materials.

The whole operation is as horrid as the cauldron scene in Macbeth. The cudgel of the law should fall heavily on the shoulders of such miscreants. It is too true, however, that in barbarous countries they administer the most complete and immediate justice. In Turkey, such bakers would be lucky to escape roasting in their own ovens. A quack there, who has killed a believer, is pounded to death in a huge mortar; and a baker, whose loaves are less than the standard weight, is nailed by his ear to a post. A similar custom in some civilized countries would raise the price of nails.

The bakers very early found out the abuse of alum, and have used it for eggs; it disguises the quality of bad flower, so that flower of beans, peas and potatoes can hardly be detected in that of wheat. Alum, to be sure, does not kill so fast as the sulphate of copper—nevertheless, it is not so good for the stomach. Chalk, pipe-clay, and plaister, enter largely into the composition of a loaf, but these are tolerable. Good white pine saw-dust also makes a saleable loaf. The effect of alum on "panification" is to make it, as the bakers say, (and be hanged to them) swell large. It would hardly be too great a punishment for those offenders to make them eat their own loaves.

Luckily there is a ready test that will detect the presence of the sulphate of copper. Apply to the bread a drop of *prussiate of potash*, and it will produce a rose color, even though the sulphate be only part in nine thousand.—The bread, therefore, will blush, although the baker has no shame.

Tobacco and the Cholera.—The continent is poisoned with tobacco-smoke from one end of the land to the other, and every hour of the twentyfour. That tobacco may kill insects on shrubs, and that one stench may overpower another, is all possible enough; but that thousands and tens of thousands die of diseases of the lungs, generally brought on by tobacco smoking, is a fact as well known as any in the whole history of diseases. How is it possible to be otherwise? Tobacco is a poison! A man will die of an infusion of tobacco as soon as of a shot in the head. Can inhaling this powerful narcotic, in however small portions, be good for man? Its operation in these small portions is to produce a sensation of giddiness and drowsiness. It inflames the mouth, and requires a perpetual flow of the saliva, a fluid known to be among the most important of the whole economy of digestion; it irritates the eye, corrupts the breath, and excites the throat to perpetual thirst. No doubt the human frame may grow so accustomed to this drain, that the smoker may go on from year to year, making himself a nuisance to society; yet there can be no doubt whatever, that the custom is as deleterious in general as it is filthy and un-English. A great portion of it has arisen among us from the puppyish affectation of our shopkeepers' boys and city dandies, for being thought foreign Field Marshals. Every handler of tapes and ribands turns a hussar, the moment he sallies forth from behind the counter; the easily applied moustache, the fur cloak, and the cigar, furnish the hero; and England rejoices in her Count Calico and her General Gingham.

Monthly Magazine.

Truth.—In all sciences the errors precede the truths; and it is better they should go first than last.

The Horticultural Garden of the late Andrew Parmentier, is offered for Sale.

THE reputation of this establishment is not confined to the vicinity of New York, but is well known throughout the United States, and different parts of Europe. It is situated two miles from the city of New York, at Brooklyn, Long Island, at the junction of the Jamaica and Flatbush Roads, and contains 24 acres.

The Grounds are in a very high state of cultivation, and laid out with judgment and taste. The situation is very healthy and the view very extensive, commanding the bay, the city, &c. The Garden is enclosed by a pointed stone fence, and inside of that is a hawthorn hedge. The Nursery contains a fine and extensive collection of Fruit, Forest, and Ornamental Trees; also, a splendid collection of Roses and Herbaceous Plants,—the object of the late proprietor having always been to collect every new variety.

On the premises are a Dwelling House, two Laborers' Houses, seven Cisterns, and a never-failing Pump of excellent water; four Green and Hot Houses, containing a rich variety of rare exotics.

The advantages to be derived by any person who wishes to engage in the occupation of Gardening, by the purchase of this property, are very great; the business already secured is very extensive, and the prospect of increased encouragemeut is such as to warrant the belief that the purchase of the property will amply repay the enterprise of the one who may engage in the business.

Terms will be made known by applying to Mrs PARMENTIER, on the premises.

N. B.—Any orders sent to Mrs P. will be promptly and carefully executed. 6t

Feb. 16.

European Leeches.

The subscriber has made such arrangements abroad as to enable him to be constantly supplied with the *genuine medical Leech.* All orders will receive prompt attention. EBENEZER WIGHT,

46, Milk street, opposite Federal-st., Apothecary.

Flooring Boards, &c.

OF hard Southern Pine, or Eastern White Pine, furnished to order, ready planed (by steam power) and tongued or grooved, of any required dimensions. Quality good, and price lower than they can be elsewhere had. Apply to E. COPELAND, JR, 65, Broad street.

Ammunition.

OF the *best* quality and *lowest prices*, for sporting—constantly for sale at COPELAND'S POWDER STORE, 6 Broad Street.

N. B. If the quality is not found satisfactory, it may be returned, and the money will be refunded Jan. 1

Jewelry, Watches, and Fancy Goods.

WM. M. WESSON, No. 105 Washington Street, Boston, is constantly supplied with a good assortment of Watches, Silver and Plated Ware, Jewelry, Cutlery, Trays of all kinds, Fancy Goods, &c, &c, which he will dispose of at as low a rate as can be purchased in the city. ☞ Watches repaired and warranted.

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☞ No paper will be sent to a distance without payment being made in advance.

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